



## NIYAMA to go "N, G"

Take away breakfast bag (on departure)

Included in room rate

- Choice Of Burritos:  
Breakfast burrito filled with smoked salmon *or* smoked chicken *or* tempeh
- Assortment of Danish & Croissant
- Fresh fruits, Alain Milliat orange juice, still water, muesli bar

## Lagoon Sunrise "G, D, N"

37 per person

Add 62 per floating tray


- Choice of Juice: Orange, Pineapple, Coconut water.
- Tropical Fruit Platter
- Plain or Fruit Yoghurt
- Selection of Pastries & Breads with butter, jams, honey
- Choice of Beverage: Freshly brewed coffee, Decaffeinated coffee, Hot Chocolate *or* a Selection of Gourmet Teas
- Very Berry Rise Smoothie: Strawberry puree, banana, pineapple chunks, orange juice, strawberry yoghurt

## Look Good "VG"

37 per person

Add 60 per floating tray

- Choice of Green Juice  
Ginger Cooler: cucumber, celery, ginger, lemon *or* Greeny Delight: spinach, pineapple, lemon, coconut water *or* Apple Cleanser: apple, cucumber, basil, lime
- Berry Cherry Nut Muesli with Manuka organic honey & prunes, coconut yoghurt, hazelnut & chia seeds "N"
- Hydroponic leaves and herbs, quinoa & avocado
- Scrambled tofu and grilled tempeh, cherry tomatoes & green asparagus
- Coconut water
- Freshly brewed green tea with lemon slices
- Berry Berry Smoothie: Blueberry, raspberry, almond milk "N"

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## Breakfast 7am – 11am

### Maldivian Style "SP, G"

37 per person

Add 60 per floating tray

- Choice of Juice: Orange or Coconut water
- Fresh Seasonal Fruit Platter
- Assortment of short eats, coconuts roshi
- Main Plate: Tuna Curry, Chicken Curry, Dhal Curry, steamed rice, chapatti, coconut sambal, tuna-chili sambal
- Black Tea
- Varah Meeru Smoothie : Coconut puree, papaya, yoghurt, milk, honey


### Asian Tray "D, G"

37 per person

Add 60 per floating tray

- Blushing Dragon Juice: Dragon fruit, passion fruit, lemongrass, basil leaves, orange
- Chicken or Vegetable Porridge
- Assortment of Dim Sum
- Stir Fried Eggs Noodles & Vegetables
- Main Plate: Fried or Over Easy or Scrambled or Filled Omelet or Poached Eggs with spinach, asparagus
- Soya Bean Milk & Dough Stick
- Tropical Fruit Platter
- Choice of Beverage: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate or a Selection of Teas
- Coconana Smoothie: Banana, coconut puree, yoghurt, milk, honey

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## Breakfast 7am – 11am

### American Style <sup>"P, N, G"</sup>

44 per person

Add 60 per floating tray

- Choice of Juice: Orange, Apple, Pineapple, Eye opener
- Tropical Fruit Platter
- Choice of Plain or Fruit Yoghurt
- Muesli or Cereals
- Freshly Baked Basket Of Pastries & Breads
- Butter, Jams, Honey
- Main Plate: Fried *or* Over Easy *or* Scrambled *or* Filled Omelet *or* Poached Eggs
- Homemade Chicken *or* Pork sausages with mushrooms
- Roasted cherry tomato, bacon & hash brown
- Choice of Beverage: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate *or* a Selection of Teas
- Bluemond smoothie: Blueberry, strawberry, almond milk, vanilla ice cream, peanut butter, yoghurt


### Big Morning <sup>"P, N, D, G"</sup>

44 per person

Add 60 per floating tray

- Freshly squeezed orange juice
- Tropical fruit platter
- Charcuterie, smoked fish & cheese platter
- Green leaf and avocado salad, quinoa and mixed seeds
- Main Plate: Fried *or* Over Easy *or* Scrambled *or* Filled Omelet *or* Poached Eggs with spinach, asparagus & hollandaise sauce
- Homemade Pork or Chicken Sausage, hash browns
- Simply nutty muesli, rosemary honey, Greek yoghurt & blueberry
- A selection of pastries, breads, butter, jams, honey
- Choice of Beverage: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate *or* a Selection of Teas
- Mango Tango Smoothie: Mango, pineapple, yoghurt, milk, honey

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# Breakfast 7am – 11am

## Ultimate Champagne Breakfast “P, N, D, G”


Half bottle of champagne on ice

204 per person

Add 60 for floating tray

- Fresh Orange *or* Mango Juice
- Caviar Kaviari Kristal 15 grams
- Homemade Smoked Salmon, toast, capers, onion, lemon
- Green Leaf & Avocado Salad
- Main Plate: Creamy Scrambled Eggs *or* Poached Egg with truffle hollandaise
- Grilled Mushroom, Homemade Chicken *or* Pork Sausage, Hash Brown
- Warm Waffles *or* Pancake with fresh sliced fruits and berries
- Butter, jams, honey
- Freshly baked basket of pastries & breads
- Choice of Beverage: : Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate *or* A Selection of Gourmet Teas

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# Ala Carte Breakfast 7am – 11am

## Juices


- Freshly Squeezed Juice 13
  - Choice of: Watermelon, Orange, Papaya, Melon, Grape, Pineapple, Apple
  
- Freshly Made Vegetable "BOOSTER" 13
  - Antioxidant: Beetroot, carrot, celery, ginger
  - Spinach Vitality: Cucumber, green apple, celery, baby spinach, lime juice
  - Green Glow: Avocado, pineapple, corriander, Romaine lettuce
  
- Freshly Made Fruit "ENERGIZER" Juice 13
  - Rise Up: Pomegranate, watermelon, strawberry
  - Tropical Shine: Passion fruit, pineapple, ginger
  - Citrus Fields Zesty: Carrot, orange, ginger, lemon, honey

## Breakfast Smoothie

- Banana & Honey 13
- Tropical Fruit 13
- Mango 13

## Variety of Coffee / Teas / Hot Chocolate

9

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# Ala Carte Breakfast 7am – 11am

## Fruits / Yoghurts / Cereals

- Plain Yoghurt *or* Fruit Yoghurt Bowl "D" 10
- Choice of Rice Crisps *or* Cornflakes, Coco Pops, All Bran, Weetabix, Gluten free cereals "G, D" 13
- House Blended Muesli with Skimmed, Full Cream Milk, Soy Milk *or* Oat Milk "N" 13
- Chef's Bircher Muesli "N, D" 15
- Oatmeal topped with banana and berries "D" 18
- Berry Cherry Nut Muesli with manuka organic honey, prunes, coconut yoghurt, hazelnut "VG,N,G" 20
- Simply Nutty Muesli with rosemary honey, Greek yoghurt & blueberry "VG, N, D, G" 20
- Muesli high fiber, orange blossom organic honey, Inca berry, pecan nut, strawberry "VG, N" 20
- Tropical Fruit Platter 28

## Breads/Pastries "N, G, D"

- Freshly Toasted Bread : Multi-grain, Rye, White & Brown Bread with butter preserves & honey 17
- Niyama Pastry Basket: Croissant, Danish Pastries, Pain Au Chocolate & Muffins with butter, preserves & honey 23


## Charcuterie / Cheese

- Cold Cuts Board "P, N" 25
- Cheeses Board "D,N" 25
- Smoked Fish Platter "SF" 25
- Assortment Mixed Platter "D, P, N" 25

All served with condiments, pickles and bread basket "G"

## Pancakes / Crêpes / Waffles

- Buttermilk Pancakes *or* Crêpes "D,N, G" 18  
Red berries, whipped cream, chocolate sauce, hazel nuts *or* vanilla syrup
- Waffles "D, G" 18  
Maple syrup, wild berry compote, strawberry, whipped cream, banana, chocolate sauce


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# Ala Carte Breakfast 7am – 11am

## Breakfast Hot Dishes

- Fried Yellow Noodles "G" 15  
Chicken *or* Prawn
- Rice *or* Millet Porridge with condiments & pickles 15
- Chicken *or* Fish Porridge 15
- Chinese Chicken Noodles Soup "G" 15
- Fried, Over Easy, Scrambled, Boiled *or* Poached Eggs "P" 18  
Grilled tomato, homemade sausages, sautéed mushroom, hash brown, green asparagus  
Choice of bacon: Pork, Beef *or* Turkey
- 3 Egg Whites *or* Full Yolk Omelet "P" 18  
Grilled tomato, homemade sausages, sautéed mushroom, hash brown, green asparagus.  
Choice of bacon: Pork, Beef *or* Turkey
- 3 Eggs Stuffed Cheese & Ham Omelet "P, D" 18  
Grilled tomato, homemade sausages, sautéed mushroom, hash brown, green asparagus.  
Choice of bacon: Pork, Beef *or* Turkey
- Eggs Benedict "G" 20  
Toasted brioche, asparagus, mushrooms  
spinach, sauce hollandaise
- Breakfast Burritos "D, G" 20  
Eggs, cheese, sausage, peppers, green leaf salad
- Choice of Bacon and Vegetable Frittata 20  
Green leaf & avocado salad

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# All Day Dining 11am – 11pm

## Salad & Appetizer

- Reef Fish Carpaccio  35  
White fish, olive oil, lemon juice, arugula onion, cherry tomato, orange segment
- Smoked Madagascar Octopus 37  
Smoked octopus, baby potato confit, mushrooms, cherry tomato confit, Madagascar sauce
- 6 Pcs. Fine De Claire Oyster Platter 47
- Greek Salad "D" 31- 47  
Bell pepper, feta, kalamata, cucumber, cherry tomato, green dried oregano, olive oil
- Chicken Caesar Salad 34 - 57  
Romaine lettuce, shaved parmesan, Caesar dressing, crouton, egg, anchovy
- Caprese Salad "D" 35 - 52  
Buffalo mozzarella, tomato, pesto, basil & balsamic reduction
- Laab Gai "SP" 35 - 57  
Minced chicken breast salad, lime, roasted rice powder, chili flakes, shallot, coriander, spring onion, mint & fish sauce
- Thai Beef Salad 37 - 60  
Grilled beef sirloin, shallot, celery, coriander, cucumber

## Soups

- Taiwanese Braised Pork Noodles Soup "P, SP" 30  
Egg noodles, bok choy, coriander, carrot, tofu, egg, spring onion
- Singaporean Laksa "SF" 33  
Coconut, prawn, rice noodle & tofu
- Mushroom Cream Soup "V, VG, D" 23 - 44  
Garlic, onion, herbs, cream & butter
- Roasted Tomato Soup "V, VG" 23 - 44  
Garlic, butter & cream
- Parihuela Soup "SF, SP" 33 - 62  
Baby octopus, mussel, cod fish, crab, calamari, salte, aji panca, parihuela stock, onion & cilantro
- Oxtail Rice Noodle Soup 33 - 62  
Borneo style oxtail soup, carrot, potato, nutmeg, spice, celery, spring onion & lime

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## Main Courses

- Nasi Goreng with Chicken Satay "G, N" 50  
Prawn, fried egg, prawn cracker, pickled vegetables
- Catch of the Day "SF"  53  
Grilled reef fish fillet, stir fried vegetables & mashed sweet potatoes
- Polmard Beef Tartare 60  
Homemade French fries & garden salad
- Lamb Shank with Randang Sauce 62  
Jasmine rice, turmeric broccoli & fine beans
- Arroz Marisquero Limeno "SF, SP" 62  
Mixed seafood, rice yellow chili sauce, limeno sauce, vegetable salte & sarza criolla
- Veal Chop with Herbs and Garlic Crust "G" 65  
Baby potatoes & garden salad
- Steamed Seabass Fillet "SF, SP" 68  
Thai herbs, fish sauce, chili, garlic, coriander
- Maldivian Coral Lobster "SF, D"  97  
Garlic butter, garden salad
- Sri Lankan Beetroot Curry "VG, V, SP" 47 - 72  
Steamed jasmine rice
- Vegan Jackfruit Massaman Curry "VG, V, N" 47 - 72  
Steamed wild rice
- Stir Fried Beef Noodles "G" 50- 81  
Egg noodles, fried egg, pickled vegetable, prawn crackers
- Mushrooms, Spinach & Quinoa Risotto "V" 50 - 97
- Hainanese Chicken Rice "G" 56 - 87  
Poached chicken, sesame oil, ginger sauce, chili soya
- Seco de Serdo "P, N, D" 60 - 89  
Pork cheeks, green coriander, tapioca puree, taro chip & vegetable
- Green Prawn Curry "SP" 62 - 105  
Green rice, cucumber relish, prawn, eggplant, kaffir lime, coconut milk, sweet basil
- Barbeque Pork Ribs "P" 62 - 105  
Garlic corn cob, potato wedges & garden salad

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## Pasta

- **Homemade Four Cheese Ravioli "D, N, G"** 47  
Green asparagus, tomatoes walnuts & balsamic vinegar
- **Fettuccini Arabiata "D, G"** 35 - 65  
Tomato sauce, garlic, pepper, chili
- **Linguine Fruit de Mare Al Forno "D, G"** 40- 74  
Red pepper concasse, seafood, tomato cherry & oven baked parmesan cheese
- **Wagyu Spaghetti Bolognese "D, G"** 40 - 77  
Wagyu Beef Bolognese sauce, parmesan cheese
- **Black Truffle Spaghetti Carbonara "D, G"** 74- 124  
Cream, pecorino, parmesan, egg yolks, onions

## Burger, Sandwich & Wrap

- **Grilled Vegetable Panini "V, N, G"** 31  
Cashew nut paste, guacamole, balsamic dressing, romaine, crusted tofu, pesto
- **Mediterranean Chicken Wrap "D, G"** 31  
Tortilla, yoghurt, romaine, onion, tomato, pickled vegetable, sumac dressing, French fries
- **Niyama Club Sandwich "D, G"** 35  
White sourdough bread, homemade smoked chicken, spinach, avocado, turkey bacon, fresh & sundried tomatoes, aioli
- **Pulled Jackfruit in Pita Bread Pocket "V, VG, G"** 35  
French fries, tomatoes salsa and sliced red cabbage
- **Beef Burger "P, D, G"** 35  
Burger bun, beef patty, romaine, caramelized red onions, Monterey cheese, pork bacon, potato wedges
- **Sushi Burger with Smoked Salmon Tartare "G"** 44  
Gohan rice, romaine, onion, nori, sesame sheet
- **Niyama Truffle Burger "G, D"** 47  
Burger bun, Portobello mushroom, balsamic glazed onions, arugula & parmesan potatoes wedges

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## Pizzas

- **Vegan Pizza "VG, V, G"** 34  
Spinach, tomato cherry, mushrooms, mashed tofu, oregano, basil, arugula
- **Margherita Pizza "V, D, G"** 34  
Tomato sauce, mozzarella, basil
- **Pepperoni Pizza "P, D, G"** 36  
Mozzarella cheese, basil, oregano, pork pepperoni
- **Maldivian Tuna Pizza "SP, SF, D, G"** 37   
Tuna, olives, onions, cherry tomatoes, buffalo mozzarella, arugula, green chili
- **Calzone "P, D, G"** 40  
Mozzarella cheese, homemade chorizo, parmesan cheese, mushroom, onion, olives, basil, pepper, oregano
- **Four Seasons Pizza "D, P, G"** 40  
Mushrooms, artichoke, kalamata olives, prosciutto, basil, oregano mozzarella cheese
- **Quatro Formaggi "D, G"** 40  
Parmesan, ricotta, mozzarella, gorgonzola, oregano, basil

## Sausages "P, D, G"

37 - 84


- **Assorted grilled sausages, peppers and potatoes**  
  
Assortment of homemade grilled sausages served with baby roasted peppers and potatoes, dipping sauces

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# Dessert Selection 11am – 11pm

- Vegan Coconut Crème Brulee "D, VG" 25  
Red berries
- Mango Sticky Rice D 28  
Coconut sauce & fresh mango
- Madagascar Chocolate Delight "D" 28  
Madagascar chocolate mousse, crispy choco soil,  
dark coco sauce
- Blueberries Tiramisu "A, G, D" 28  
Semolina phirni, coconut cake, cassava pudding,  
coconut apple Ice cream
- Sable Lemon Cheese Cake "G, D" 28 – 50  
Caramelized orange, mixed berry sauce
- Oum Ali & Baklava "N, D, G" 28 – 50  
Orange segment, raspberry amerana sorbet,  
bitter ganache Manjari
- Tropical Fruit Platter 28 - 60  
Seasonal sliced fruit
- Selection of Homemade Ice cream & Sorbets 18 per 3 scoop
  - Vanilla Bean Ice Cream
  - Manjari Chocolate Ice Cream
  - Coconut Apple Ice Cream
  - Strawberry & Basil Ice Cream
  - Stracciatella Coffee Ice Cream
  - Rum & Raisin Ice Cream
  - Lemon & Thyme Sorbet
  - Passion Fruit & Lychees Sorbet
  - Lemongrass & Limencello Sorbet "A"
  - Mango & Coriander Sorbet
  - Screw Pine Sorbet

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## Kids All Day 11am – 11pm

- Spaghetti 18  
Parmesan, tomato sauce
- Home Made Chicken Nuggets 18  
Mayonnaise, ketchup
- Crumbed Fish Strips "SF" 18   
Lemon, tartare sauce
- Mini Beef Burger 18  
With or without cheese, tomato, lettuce
- Garden Salad "V" 18  
Carrots, cucumber, lettuce, French dressing
- Minute Steak 18  
French fries, tomato sauce
- Vegetable Fried Rice "V" 18
- Tomato Soup "V" 14  
Buttered toast soldier
- Steamed Carrots, Spinach, Broccoli "V, VG" 12
- French Fries with Tomato Sauce "V, VG" 12

❖ Purée and semi purée foods are available on request  
If you require any meal not on the menu we would be happy to make it for you.

## Kids Sweets 11am – 11pm

- Tropical Fruit Salad "VG" 13
- Chocolate Walnut Brownies "N" 13
- Banana split, Ice Cream, Chocolate Sauce "N" 13

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# Overnight 11pm-7am

## Appetizer

- Greek Salad "D" 31 - 47  
Bell pepper, feta, kalamata, cucumber, cherry tomato, green dried oregano, olive oil
- Chicken Caesar Salad 34 - 47  
Romaine lettuce, shaved parmesan, Caesar dressing, crouton, egg, anchovy
- 6 pcs. Fine De Claire Oyster Platter 47

## Burger, Sandwich & Wrap


- Grilled Vegetable Panini "V, N, G" 31  
Cashew nut paste, guacamole, balsamic dressing, romaine, crusted tofu, pesto
- Beef Burger "P, D, G" 35  
Burger bun, beef patty, romaine, caramelized red onions, Monterey cheese, pork bacon, potato wedges
- Niyama Club Sandwich "D, G" 35  
White sourdough bread, homemade smoked chicken, spinach, avocado, turkey bacon, fresh & sundried tomatoes, aioli

## Soup

- Mushroom Cream Soup "V, VG, D, G" 23 - 44  
Garlic, onion, herbs, cream & butter
- Taiwanese Braised Pork Noodles Soup "P, SP, G" 30  
Egg noodles, bok choy, coriander, carrot, tofu, egg, spring onion

## Pasta

- Fettuccini Arabiata "D, G" 35 - 65  
Tomato sauce, garlic, pepper, chili
- Wagyu Spaghetti Bolognese "D, G" 44 - 77  
Wagyu Beef Bolognese sauce, parmesan cheese
- Black Truffle Spaghetti Carbonara "D, G" 74 - 124  
Cream, pecorino, parmesan, egg yolks, onions

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# Overnight 11pm-7am

## Main Course

- Nasi Goreng with Chicken Satay "N, G" 50  
Prawn, fried egg, prawn cracker, pickled vegetables
- Catch of the Day "SF"  53  
Grilled reef fish fillet, stir fried vegetables & mashed sweet potatoes
- Polmard Beef Tartare 60  
Homemade French fries & garden salad
- Vegan Jackfruit Massaman Curry "VG, V, N" 47 - 72  
Steamed wild rice

## Sweets

- Vegan Coconut Crème Brule "D, VG" 25  
Red berries
- Blueberries Tiramisu "A, G, D" 28  
Semolina phirni, coconut cake, cassava pudding,  
coconut apple Ice cream
- Coconut Crème Brule 31  
Caramelized banana clove, passion fruit lychee sorbet,  
butter scotch
- Tropical Fruit Platter 28 - 60  
Seasonal sliced fruit

### Sustainable Practices

We are committed to sustainable practices throughout our culinary services:


° Divert 100% of fryer oil waste (Bio-fuel)

° Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

### Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

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